

The BRASS ONION



APPETIZERS + SHARING

- THE BRASS ONION DIP** 12
boursin, caramelized onion, herb bread chips
- DAILY FLATBREAD** 12
daily creation from 200-year old starter
- MAWMAW'S MEATBALLS** 11
beef + pork, herbal tomato sauce, mozzarella
- BURNT END** housemade bbq, onion straws 16.5
- SMOKED KC JUMBO CHICKEN WINGS** half 8.5 full 16
chipotle-ranch
- DUELING HUMMUS** 12.50
chipotle black-eyed pea hummus, lemon caper hummus, grilled pita, roasted veggies
- THE BRASS ONION RINGS** KC bbq ranch 8
- HONEY CORNBREAD** whipped butter 7
- BACON WRAPPED SCALLOPS** 15
peach + bacon jam
- NOLA BBQ SHRIMP** 17
gulf shrimp, sweet + spicy creole butter, grilled bread
- CRAB CAKES** 19
cajun remoulade, fennel, red bell pepper, scallion, micro greens, champagne vinaigrette

FROM THE FIELDS

- SALAD ADD-ONS**
chicken shrimp salmon* tenderloin*

- PAN FRIED BRIE** sm 8 lg 15
romaine, toasted pecan, dried cranberries, fresh berries, Victoria Ashley dressing
- BUTTER BIBB SALAD** sm 8 lg 15
bibb lettuce, hard-cooked egg, crisp bacon, tomato, asparagus tips, avocado, gorgonzola, cornbread croutons, housemade ranch
- TENDERLOIN STEAK*** 18
mixed greens, bacon, tomato, tobacco onion, roasted mushrooms, gorgonzola, spiced garbanzo beans, roasted garlic dressing
- HOUSE-TOSSED SIDE SALAD** 7
chickpeas, tomato, cucumber, hearts of palm, champagne vinaigrette

- GUMBO** Made from scratch cup 6 bowl 8
chicken, andouille

STEAKS AND CHOPS

- BRAISED BEEF SHORT RIB** 29
yukon gold mashers, crispy onion, braising jus, roasted vegetables
- 8 OZ FILET OF BEEF*** 38
smashed red bliss potatoes, cabernet demi, creamed Brussels sprouts
- 14 OZ KC STRIP*** 38
yukon gold mashers, cabernet demi, creamed Brussels sprouts
- DOUBLE CUT IOWA PORK CHOP** 29
house brine, yukon mashers, roasted mushrooms, smoked gouda mornay
- SLOW ROASTED PRIME RIB** 35
THUR, FRI & SAT ONLY AFTER 5PM
natural jus, sautéed green beans + shallots, yukon gold mashers
sides may be substituted from list below

MAINS



- MR. B'S FRIED CHICKEN** 19.75
3-pieces, Charleston braised collard greens, yukon mashers + gravy, cornbread, whipped butter

- FORNO CEDAR PLANK SALMON*** 28
deep south farro, roasted vegetables, roasted tomato, kale pesto, cucumber-dill cream
- SAUTÉED SHRIMP AND GRITS** 25
jumbo gulf shrimp, redeye-tasso ham gravy, Hoppin John's grits, cornbread, whipped butter
- SEARED JUMBO SCALLOPS*** 35
vegetable risotto, lemon-caper pan sauce
- LOW COUNTRY MACARONI+CHEESE** 19
shrimp, smoked bacon, roasted mushrooms, cavatappi, smoked gouda + gruyere, crisp herb panko
- THE OBEDIENT BIRD** 21
1/2 brick chicken, deep south farro, natural herb jus, sautéed green beans + shallots
- JAMBALAYA PASTA** 21
shrimp, andouille sausage, chicken, bell pepper + onion, linguine, spicy creole sauce

BETWEEN THE BREAD

- All Between the Bread options served with fries, side salad or cup of soup.
- THE BRASS ONION BURGER*** 15
(2) 4-ounce brisket + chuck blend patties, benneseed bun, tomato, lettuce
add cheese +1 add bacon +1
add caramelized onion +1
 - CORNED BEEF SHORT RIB REUBEN** 16.50
house brined short rib, braised red cabbage, 1000 island, swiss, rye
 - PRIME RIB DIP** 17
melted swiss, caramelized onion, baguette, creamy horseradish, au jus

SIDES

- | | | |
|----------------------------------|-------------------------------------|------------------------------|
| SMASHED RED BLISS 6 | CHARLESTON BRAISED COLLARD GREENS 8 | YUKON GOLD MASHERS 6 |
| DEEP SOUTH FARRO 6 | CREAMED BRUSSELS SPROUTS 8 | CREAMY HOPPIN JOHN'S GRITS 6 |
| FRIES 6 | ROASTED VEGETABLES 6 | SAUTÉED MUSHROOMS 8 |
| SAUTÉED GREEN BEANS + SHALLOTS 6 | | 5-CHEESE MAC + CHEESE 8 |

an automatic 20% gratuity will be charged to parties of 8 or more

*Current food code states that we should warn you the items marked * on our menu are ones that are potentially hazardous.

Consuming raw or under-cooked meats can increase the risk of food borne illness.



LOW COUNTRY
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GOODNESS



PLATES + POURS